

STARTERS

M | V

Rustic Mini Sourdough Baguette^V
with whipped Pepe Saya butter

10 | 12.5

Pizzette^{V/DF}
confit garlic, mixed herbs and EVO oil

10 | 12.5

ENTRÉE

Alaskan Crabmeat & Prawns Croquette
spicy romesco sauce and bottarga

18 | 22.5

Confit Duck Terrine^{DF}
*almond and orange rind, pickled okra, caramelised onion
relish and baguette wafers*

16 | 20

Pork Riblets^{GF/DF}
smoky BBQ, apple slaw and spiced corn ribs

18 | 22.5

Soft Shell Crab^{GF/DF}
*tempura battered, togarashi seasoning, Asian herbs and
nam jim*

20 | 25

Braised Chickpeas^V
harissa spiced, minted yoghurt and served with flatbread

12 | 15

V - Vegetarian

DF - Dairy Free

GF - Gluten Friendly

MAINS

Reef & Beef ^{GF} <i>eye fillet, seared scallops, charred king brown mushroom, potato galette, garlic kale and bordelaise sauce</i>	48 60
Lamb Shoulder Ragout <i>filo pastry wrapped, mint yoghurt, whipped sweet potato and wilted spinach</i>	33 41.3
Crispy Skin Spatchcock ^{GF/DF} <i>tagarashi seasoning, coconut rice, pickled cucumber salad and nam jim</i>	36 45
Chicken & Chorizo Paella ^{GF} <i>saffron jamon broth, green peas, roasted pimiento and cilantro</i>	28 35
Market Fish ^{GF/DF} <i>Ask our friendly staff for today's market fish. served with chat potatoes, salmoriglio, pickled okra and peperonata salsa</i>	38 47.5
Pan Fried Potato Gnocchi ^{V/GF} <i>butternut squash, kale, confit garlic butter, shaved parmigiano and crispy sage</i>	28 35
Linguine Pescatore ^{DF} <i>prawns, scallops, crabmeat tossed in a rich tomato sugo and bottarga</i>	32 40

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LET'S SHARE

Flame Tasting Plate <i>with confit duck terrine, seafood croquette, garlic pizzette, filo pastry wrapped lamb ragout, eye fillet and half lobster, accompanied by potato chips, house salad and spicy romesco sauce</i>	149 186.3
Grilled Lobster ^{GF} <i>whole Cuban lobster, confit garlic butter, mixed herbs, tossed leaves and served with potato chips</i>	99 123.8
800g Ribeye Steak MB 2+ ^{GF} <i>150 days grain fed Angus steak, Paris mash, steamed greens and red wine jus</i>	119 148.8
800g Pork Knuckle ^{GF/DF} <i>twice-cooked pork knuckle, coconut rice, sauteed Asian greens and master stock reduction</i>	50 62.5
Brazilian Churrasco ^{GF/DF} <i>beef, chicken, chorizo, chat potatoes, spiced corn ribs, tossed leaves, chimichurri and red wine jus</i>	50 62.5
Hot Seafood Medley Platter <i>calamari fritti, tempura soft shell crab, seared scallops and garlic butter lobster, served with potato chips and house salad</i>	109 136.3

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SIDES

Sautéed Seasonal Vegetables ^{V/GF}	10 12.5
Crispy Fries ^{V/GF/DF}	8 10
Pumpkin & Candied Walnut Salad ^{V/GF}	8 10

DESSERT

Pistachio Panna Cotta ^{GF} <i>pistachio cream, raspberry coulis and chocolate rice Krispies</i>	12 15
Mango & Mascarpone Crepe Cake ^V <i>mascarpone cream, coconut crumble and berry compote</i>	15 18.8
Chocolate Lava Cake <i>with vanilla gelato, orange shard and strawberries</i>	15 18.8

KIDS MENU

for kids 12 yrs and under | served with a soft drink or juice

Striploin Steak ^{GF} <i>150g steak with mash and greens</i>	15 18
Chicken Schnitzel & Chips ^{DF} <i>160g Panko crumb breast schnitzel</i>	15 18
Kids Pasta <i>with pink sauce</i>	15 18

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